

United States Patent and Trademark Office

UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address COMMISSIONER FOR PATENTS P.O. Boy 1450 Alexandria, Virginia 22313-1450 www.tappo.gov

APPLICATION NO.	FI	LING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO	
10/025,294 12/19/2001		12/19/2001	Henk Husken	F7581(V)	1880	
201	7590	11/14/2003		EXAMINER		
UNILEVE	R		PADEN, CAROLYN A			
PATENT DI	EPARTMI	ENT				
45 RIVER R	OAD		ART UNIT	PAPER NUMBER		
EDGEWAT	ER, NJ (7020	1761			

DATE MAILED: 11/14/2003

Please find below and/or attached an Office communication concerning this application or proceeding.

					00					
Office Action Summary			on No.	Applicant(s)						
			94	HUSKEN ET AL.	J					
			r	Art Unit						
			Paden	1761						
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply										
A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) FROM THE MAILING DATE OF THIS COMMUNICATION. Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication. If the period for reply specified above is less than thirty (30) days, a reply within the statutory minimum of thirty (30) days will be considered timely. If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication. Failure to reply within the set or exhended period for reply will, by statute, cause the application to become ABANDONED (3S U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).										
1)🖂	Responsive to communication(s) filed on 07	November 2	<u>003</u> .							
2a)	This action is FINAL . 2b)⊠ Th	nis action is n	on-final.							
3)[Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11, 453 O.G. 213.									
Disposition of Claims										
4) ⊠ Claim(s) 1-14 is/are pending in the application. 4a) Of the above claim(s) is/are withdrawn from consideration. 5) □ Claim(s) is/are allowed. 6) ⊠ Claim(s) 1-5.8-14 is/are rejected. 7) ⊠ Claim(s) 6 and 7 is/are objected to. 8) □ Claim(s) are subject to restriction and/or election requirement.										
Applicati	on Papers									
10)	The specification is objected to by the Exam The drawing(s) filed on is/are: a) a Applicant may not request that any objection to t Replacement drawing sheet(s) including the corr The oath or declaration is objected to by the	ccepted or b) he drawing(s) b ection is requir	pe held in abeyance. See ed if the drawing(s) is obje	37 CFR 1.85(a). ected to. See 37 CFI						
Priority under 35 U.S.C. §§ 119 and 120										
12)										
2) Notice	k(s) e of References Cited (PTO-892) e of Draftsperson's Patent Drawing Review (PTO-948) nation Disclosure Statement(s) (PTO-1449) Paper No(s) <u>4&5</u> .	4) Interview Summary (5) Notice of Informal Pa 6) Other:							

Art Unit: 1761

Claim 10 is rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

Claim 10 contains reference to an HPLC analysis without provided specific information to the solvent or column used in the analysis. Thus it is unclear what specific peak is being referred to.

An amendment to the claim inserting the substance of claim 11 into claim 10 would overcome the rejection.

The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

(e) the invention was described in (1) an application for patent, published under section 122(b), by another filled in the United States before the invention by the applicant for patent or (2) a patent granted on an application for patent by another filed in the United States before the invention by the applicant for patent, except that an international application filed under the treaty defined in section 351(a) shall have the effects for purposes of this subsection of an application filed in the United States only if the international application designated the United States and was published under Article 21(2) of such treaty in the English language.

Claims 1-5, 8 and 9 are rejected under 35 U.S.C. 102(e) as being anticipated by Cuomo et al (6,358,542).

Cuomo discloses extracting olive oil to enhance the polyphenol content of the oil. In example 12, olive pulp is treated with an acidic aqueous extraction that includes an extraction with 0.5 M HCl, under

Art Unit: 1761

reflux for about 1 hour. Then the oil is separated from the solids by filtration. Although no pH is shown in the patent, it is well known in the art pH is derived from hydrogen ion concentrations, with neutral pH of 7 having a hydrogen ion concentration of 1 X 10^{-7.} Thus with the hydrogen ion concentration in hand, one of ordinary skill in the art would have expected that the pH of the acid to fall within the range that is set forth in the claims.

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1-5 and 8-11 are rejected under 35 U.S.C. 102(e) as anticipated by or, in the alternative, under 35 U.S.C. 103(a) as obvious over Cuomo.

Cuomo discloses extracting olive oil to enhance the polyphenol content of the oil. In example 12, olive pulp is treated with an acidic aqueous extraction that includes an extraction with 0.5 M HCl, under reflux for about 1 hour. Then the oil is separated from the solids by filtration. Although no pH is shown in the patent, it is well known in

Art Unit: 1761

the art pH is derived from hydrogen ion concentrations, with neutral pH of 7 having a hydrogen ion concentration of 1 X 10^{-7.} Thus with the hydrogen ion concentration in hand, one of ordinary skill in the art would have expected that the pH of the acid to fall within the range that is set forth in the claims.

Claims 10 and 11 are related to an oil that has a particular HPLC analysis that shows a specific peak among the hydroxytyrosol moieties, which represents polyphenol. Since the reference to Cuomo shows an olive oil that has enhanced polyphenol content, one of ordinary skill in the art would have expected that the olive oil of Cuomo to shows the required peak in the required location of the claims. The fact that applicant may have analyzed the polyphenols in the sample by a different method does not alter the fact that the same olive oil composition is being analyzed.

Claims 1, 4, 5, 8, 9 are rejected under 35 U.S.C. 102(e) as being anticipated by Maitland (WO 01/83,654).

Maitland discloses processing olives to enhance the polyphenol content. Here olives are crushed in water treated that contains citric acid as a processing aid. Then malaxation of the olive paste is carried out for 10-90 minutes at about 30 minutes (see page 5). The

Art Unit: 1761

solid matter is removed by centrifugation. At page 8, the olive paste is formulated into foods like mayonnaise and sauces.

Claims 10-14 are rejected under 35 U.S.C. 102(e) as anticipated by or, in the alternative, under 35 U.S.C. 103(a) as obvious over Maitland (WO 01/83,654).

Maitland discloses processing olives to enhance the polyphenol content. Here olives are crushed in water treated that contains citric acid as a processing aid. Then malaxation of the olive paste is carried out for 10-90 minutes at about 30 minutes (see page 5). The solid matter is removed by centrifugation. At page 8, the olive paste is formulated into foods like mayonnaise and sauces.

Claims 10 and 11 are related to an oil that has a particular HPLC analysis that shows a specific peak among the hydroxytyrosol moieties, which represents polyphenol. Since the reference to Maitland shows an olive oil that has enhanced polyphenol content, one of ordinary skill in the art would have expected that the olive oil of Maitland to shows the required peak in the required location of the claims. The fact that applicant may have analyzed the polyphenols in the sample by a different method does not alter the fact that the same olive oil composition is being analyzed.

Claims 6 and 7 are objected to as being dependent upon a rejected base claim, but would be allowable if rewritten in independent form including all of the limitations of the base claim and any intervening claims.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Carolyn A Paden whose telephone number is 703-308-3294. The examiner can normally be reached on Monday to Friday from 7 am to 3:30 pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano, can be reached on (703) 308-3959. The fax phone number for the organization where this application or proceeding is assigned is 703-305-7718.

Any inquiry of a general nature or relating to the status of this application or proceeding should be directed to the receptionist whose telephone number is 703-308-0661.

CAROLYN PADEN 1 1 - 7 - 0 = PRIMARY EXAMINER

GROUP 1300 (76)